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Sandwiches/Wraps

Sandwiches are served with Potato Chips and House Made Slaw

Cool Kid Grilled Cheese

\$10

Pepper jack, provolone & fresh mozzarella with bacon, Avocado and house made Pico de Gallo on sourdough

Turkey Pastrami Reuben

\$10

Turkey Pastrami with house made Russian dressing, Swiss cheese, and sauerkraut on marble rye

Pizzette

Chef Choice Veggie

\$10

Portabella, fresh mozzarella, roasted seasonal vegetables, on house made basil pesto and finished with olive oil

Pear & Pancetta

\$11

Pear, Gorgonzola and pancetta on house made basil pesto finished with balsamic reduction

Fresh Caprese

\$9

Mozzarella, tomato, basil, red onion, & olive oil

Apple & Spinach

\$9

Baby spinach topped with sliced apple, dried cranberries, cucumbers, swiss cheese and curried pecans

Maniac Chicken BBQ

\$11

House made chicken BBQ, pepper jack cheese, red onion, corn and chipotle cream.

*Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food borne illness. These items may contain raw or undercooked ingredients.

Salads

Pear & Craisin Salad

\$11

Mixed artisan greens with craisins, sliced pears, crispy pancetta, pecans and goat cheese. Lightly tossed with house made Moscato Vinaigrette

Lemon Vodka Caesar Salad

Full \$10 Half \$5.5

Chopped romaine, croutons & shaved parmesan lightly tossed in house made lemon vodka Caesar dressing*

Small Plates

Chef's Choice Risotto of the Day

Market

Please ask your server for today's risotto feature

Pistachio Crusted Pan Fried Chicken

\$15

Pan fried panko chicken breast on top of house made sweet potato, red potato, and bacon hash

Lobster Mac N' Cheese

\$14

Cavatappi pasta & lobster tossed in sharp white cheddar cheese sauce

Maniac Famous Lamb Lollipops

\$19

Four petite lamb lollipops with natural jus, served over Asiago risotto*

Oven Broiled Whitefish

\$15



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*Oven broiled with white wine, lemon & parsley alongside
creamed peas*

Steak Diane w/Roasted Carrots

\$17

*Pan fried 5 oz. sirloin with the seasoned pan juices and
finished with roasted carrots*